

Asado with Chimichurri

Argentine grilled beef over embers - serves 6 to 8

Serves 6-8 • Prep 20 min • Cook 2-3 hrs • Argentina

INGREDIENTS

The asado

- 4 lbs beef short ribs, crosscut (tira de asado)
- 2 lbs flank or skirt steak
- 6 chorizo sausages
- Coarse (kosher) salt

The chimichurri

- 1 cup fresh parsley, finely chopped
- 4 garlic cloves, minced
- 2 tbsp dried oregano
- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 1 tsp red pepper flakes
- 1 tsp salt

METHOD

1. Build a wood or hardwood-charcoal fire and let it burn down to glowing embers - you want steady, moderate heat, not roaring flames. Rake embers under the grill.
2. Make the chimichurri: stir together the parsley, garlic, oregano, oil, vinegar, pepper flakes, and salt. Let it sit at least 30 minutes so the flavors meld.
3. Season the meat generously with coarse salt only - no marinade. The salt and the smoke do the work.
4. Grill the chorizo first and serve as a starter. Lay the short ribs bone-side down and cook low and slow, turning once, for about 2 to 3 hours until deeply browned and tender.
5. Add the flank in the last 20-30 minutes, cooking it faster to medium-rare, then rest it.
6. Slice the flank against the grain, cut the ribs between the bones, and serve everything with plenty of chimichurri.

Tip • The asador's golden rule is patience. Cook over embers, never flames, and give the ribs the hours they need - rushing the fire is the one mistake you cannot fix.